

FIRST tapas

Garlic & Rosemary Bread (V) Confit garlic paste, bocconcini and rosemary on flat bread	\$12
Warm Olives (GF/VV/DF) Marinated olives, slightly warmed	\$8
Arancini (V/DF) Housemade sundried tomato & basil arancini served with ajvar and aioli	\$18
Salt & Pepper Squid (GF/DF) Lightly flavoured squid served with a kaffir lime & chilli aioli	\$18
Chorizo (GF/DF) Warm Chorizo served with mild fefferoni peppers	\$17
Cheese Choux Fritters (V) Housemade fritters served with green tomato relish	\$16
Chargrilled Artichokes (GF/VV/DF) Marinated artichokes chargrilled served with a honey & poppy seed drizzle	\$16
Trio of Dips Housemade turkish bread served with Chef's selection of dips	\$14
Selection of Meats (DF) Salami, prosciutto, marinated vegetables, toasted bread	\$26
Cheese Plate (V) Phoebe's selection of three gourmet cheeses, quince paste, muscatels, nuts & crackers	\$25

V - Vegetarian
GF - Gluten Free
VV - Vegan
DF - Dairy Free
O - Option, please ask

Please make staff aware of any allergies or dietary requirements when ordering.

pasta

small | large
add chicken +\$5

Chorizo Pasta (DF/GFO) Chorizo, bacon, chilli, olives, spinach & garlic olive oil tossed through fettuccine	\$25 \$35
Chicken Pasta (GFO) Chicken, bacon, sundried tomato, mushrooms, basil & garlic cream tossed through fettuccine	\$25 \$35
Pesto Pasta (V,GFO/VVO) Basil pesto, roasted zucchini, cherry tomato, walnuts & red onion tossed through fettuccine	\$25 \$35
Housemade Gnocchi Pan fried potato gnocchi, pumpkin, housemade ricotta, red onion, spinach & pine nuts in a nut butter sauce	\$26 \$36
Risotto (V/GF) Creamy mushroom, spinach & truffle oil	\$26 \$36
Chicken nuggets & chips	\$12
Chicken schnitzel & chips	\$12
Spaghetti bolognese	\$12
Steak & chips	\$13
Fish & chips	\$12
Ice cream Scoop of vanilla or rainbow ice cream served with choice of topping, chocolate/strawberry/caramel, popping candy or marshmallows	\$4
Kids Affogato Scoop of ice cream with hot fudge & popping candy	\$8

kids

Under 12 years old only

We are unable to guarantee that trace elements will not be present.

If you would like something on the menu more simply prepared, please ask.

share platters

SECOND mains

Pork Cutlet (GF/DF) Grilled pork cutlet served with roasted sweet potato wedges, broad bean puree, caramelised grape & onion, balsamic jus	\$40
Lamb Rump (GF) Saltbush & thyme crusted lamb rump cooked medium, served with turned chat potatoes, green beans, red wine reduction & chive creme fraiche	\$42
Chicken Ballantine (GF) Chicken breast stuffed with camembert, walnuts & spinach, wrapped in prosciutto served with crispy potato galette, broccolini & pink peppercorn champagne cream	\$38
Veal Pescatore (GF) Veal rashers & prawns in a garlic cream bisque served with steamed greens & saffron rice	\$44
Snapper (GF) Grilled butterflied snapper served with chips, salad & tartare sauce	\$36
Rib eye on the bone (500g)	\$65
Dry aged sirloin (350g)	\$57
Eye fillet (250g)	\$45
Red wine Jus	
Pepper	
Mushroom	
Diane	
Blue Cheese (+\$5)	
Morton Bay Bug & garlic cream sauce (+\$15)	

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sides

small | large

Chips (V/GF/DF)	\$7 \$10
Mashed Potato (V/GF)	\$7 \$10
Garlic & saltbush roasted chats (V/GF/DFO)	\$8 \$12
Green beans with garlic & almonds (GF/DFO)	\$8 \$12
Garden Salad (GF/VV/DF)	\$7 \$10
Sauteed mushrooms & spinach (V/GF/DFO)	\$8 \$12
Mixed buttered greens (V/GF/DFO)	\$7 \$10
Oven roasted sweet potato wedges & sour cream (GF)	\$8 \$12
Broccoli, rocket, parmesan & pinenut salad (GF)	\$8 \$12

THIRD dessert

Chocolate share plate caramel slice, chocolate truffle, marshmallow, strawberries & churros served with a hot fudge dipping sauce	\$26
Honeycomb & white chocolate mousse cheesecake (GF) Honeycomb flavoured cheesecake topped with white chocolate mousse served with mixed berries and a white chocolate shard	\$16
Chocolate rocky road mud cake Deconstructed rocky road served with hot fudge sauce	\$16
Vegan Strawberry Delight (VV/DF) Cranberry & pistachio biscotti, strawberry champagne gelato, macerated strawberries topped with aquafaba meringue	\$18
Pannacotta Berry & vanilla pannacotta served with white chocolate crumble, blackberry gelato	\$14
Affogato Scoop of vanilla ice cream, an espresso shot & your choice of liqueur (Baileys, Frangelico, Kahlua, Tia Maria)	\$18

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grill

Cooked to your liking, all grill items come with your choice of 1 small side and sauce

sauce